

**KitchenAid®**

**30" ELECTRIC  
FREESTANDING RANGE**

**SELF-CLEAN  
MODEL KERS500**

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## **USE & CARE GUIDE**

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## BEFORE YOU USE YOUR RANGE

**Read this Use & Care Guide and the Cooking Guide for important safety information.**

**You are personally responsible for:**

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding.
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

**See “Cooking Guide” for important safety and use information.**

# SAVE THESE IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** When using your range, follow basic precautions, including the following.

**DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.

**DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.

**DO NOT** allow anyone to touch hot surface elements or heating elements. Dark colored elements can still be hot enough to burn severely.

**KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.

**DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.

**KEEP** pan handles turned in but not over another surface element to avoid burns, injury and to help prevent the utensil from being pushed off the surface elements.

**DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.

**DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface element or heating element and you could be burned.

**DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.

When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

**FOR YOUR SAFETY – DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.**

## Copy Your Model and Serial Numbers Here

If you need service, or call with a question, have this information ready:

**1. Complete** Model and Serial Numbers (from plate just behind the oven door).

**2. Purchase** date from sales slip.

Copy this information in these spaces. Keep this book and the sales slip together in the Literature Pack.

**Please fill out and mail the ownership registration card furnished with this product.**

\_\_\_\_\_  
Model Number

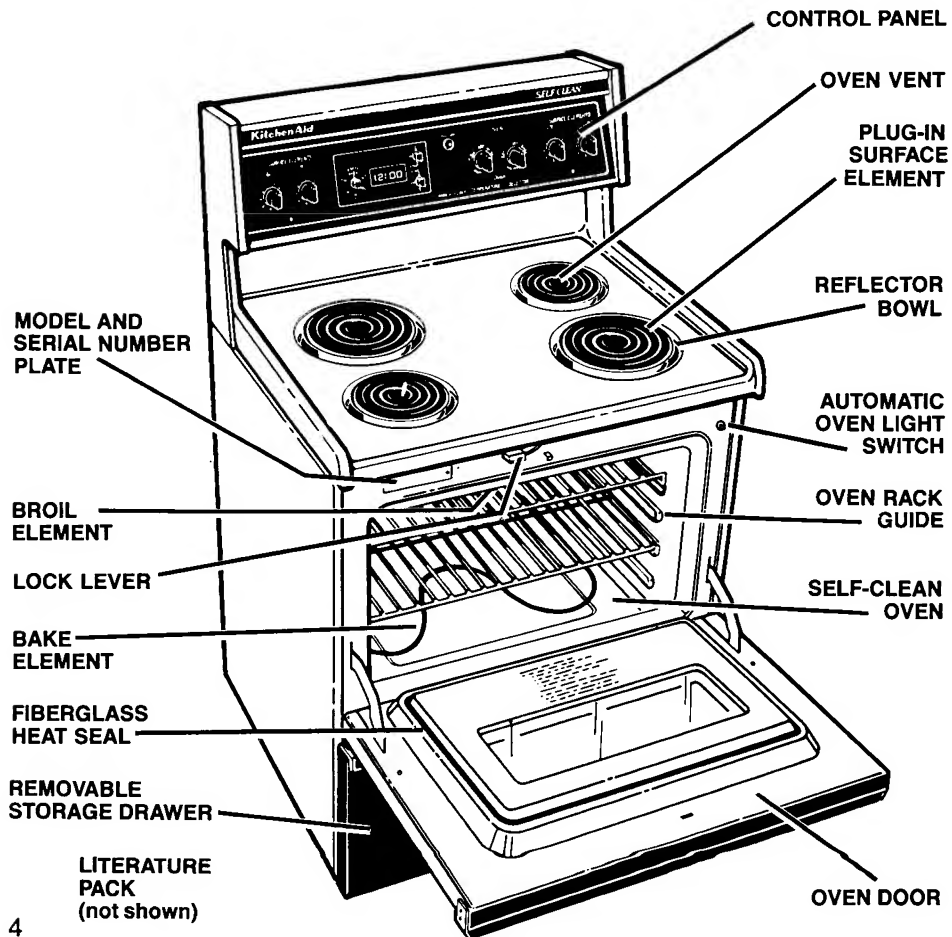
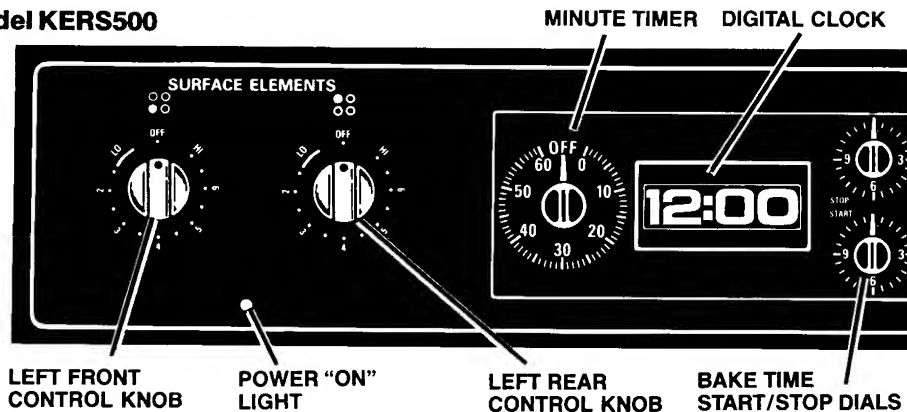
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Serial Number

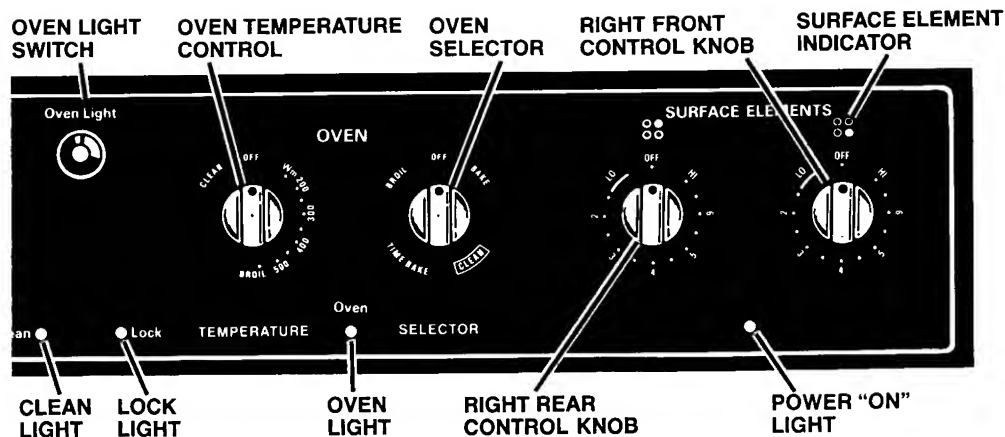
\_\_\_\_\_  
Purchase Date

\_\_\_\_\_  
Service Company Phone Number

# PARTS AND FEATURES

Model KERS500





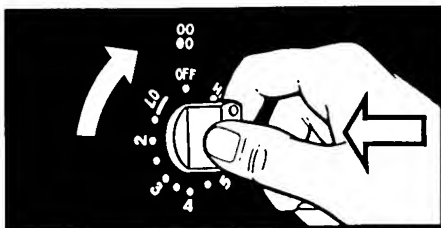
## USING THE SURFACE ELEMENTS

### Surface Element Indicators

The solid dot in the surface element indicator shows which surface element is turned on by that knob.

### Signal Light

One of the signal lights will glow when a surface element is on.



**Control knobs must be pushed in before turning them to a setting.** They can be set anywhere between HI and OFF.

**WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface element is accidentally left ON.**

### Surface Elements

**Until you get used to the settings, use the following as a guide.** For best results, start cooking at the high setting; then turn the control knob down to continue cooking.



**Use HI** to start cooking or to bring liquids to a boil. When cooking foods, **turn to a setting on or between 3 and LO** when sizzle starts.



**Use 5** to hold a rapid boil or to start frying chicken or pancakes. **Turn to a setting on or between 3 and LO** when sizzle starts.



**Use 4** for gravy, puddings and icings or to cook large amounts of vegetables. **Turn to a setting on or between 2 and LO to finish cooking.**



**Use 3** to continue cooking after starting at a higher setting.



**Use LO** to continue cooking after starting at a higher setting, to keep food warm or to melt chocolate or shortening.

## Cookware

Pans should be the same size or larger than the elements to prevent boilovers and hot handles.

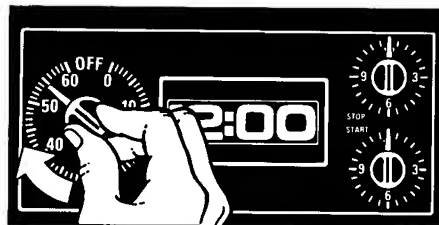
Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom pans and tea kettles) are not recommended.

**WARNING: The surface element should never turn red during use. If it turns red, the bottom of the pan is not flat enough or too small for the size of the surface element. Damage to the surface element, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface element, you could be burned by the heat from the exposed section of the surface element.**

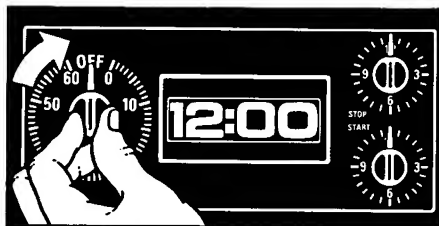
See "Cooking Guide" for important utensil information.

## SETTING THE DIGITAL CLOCK

Push in and turn the Minute Timer Knob to set the Clock.



**1. Push in the Minute Timer Knob and turn clockwise** until clock shows the right time of day.

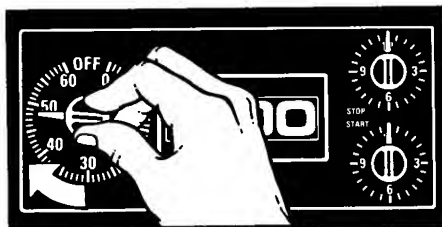


**2. Let the Minute Timer Knob pop out.** Turn clockwise until Minute Timer hand points to OFF. **NOTE:** The clock setting will change if you push in the knob when turning.

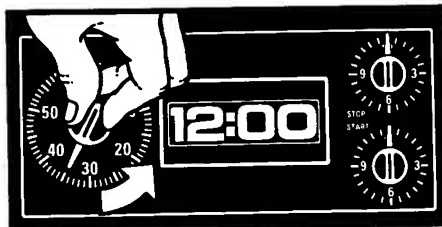
## USING THE MINUTE TIMER

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

**Do not push in the knob when setting the Minute Timer.**



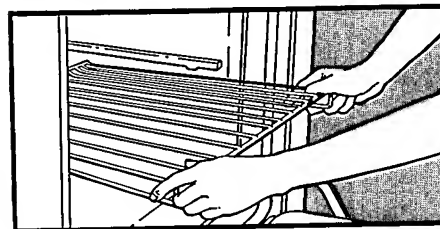
1. **Without pushing in**, turn the Minute Timer Knob until the hand passes the setting you want.



2. **Without pushing in**, turn the knob back to the setting you want.  
**When the time is up**, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.  
**Pushing in and turning the Minute Timer Knob changes the clock setting.**

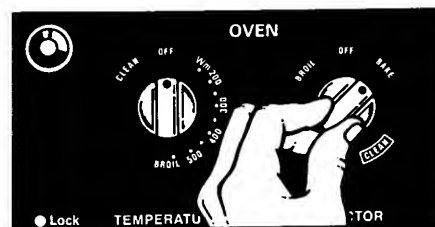
## USING THE OVEN CONTROLS

### Baking



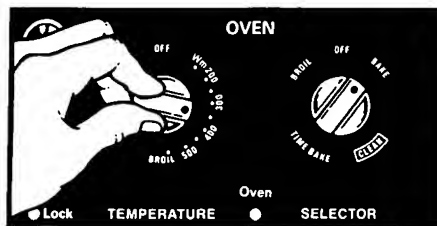
1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out.

Racks should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

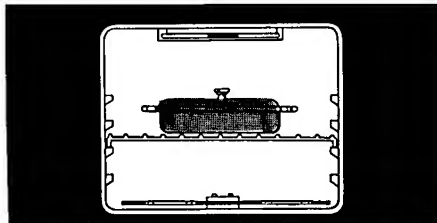


2. Set the Selector control to BAKE.

continued on next page

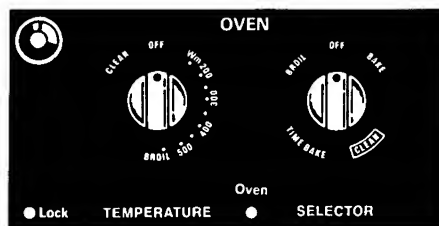


- Set the Temperature control to the baking temperature you want. The oven signal light will come on. The oven is preheated when the oven signal light first goes off.



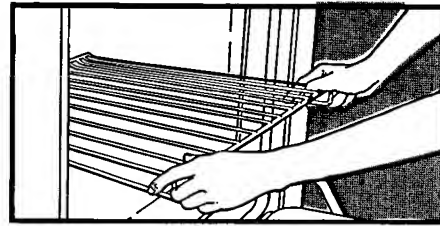
- Put food in the oven. **NOTE:** Oven racks, walls and door will be hot. During baking, the elements will turn on and off to keep the oven temperature at the setting. The oven signal light will turn on and off with the elements.

**The top element heats during baking, but does not turn red.**

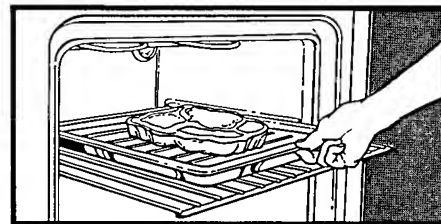


- When baking is done, turn both the Temperature control and the Selector control to OFF.

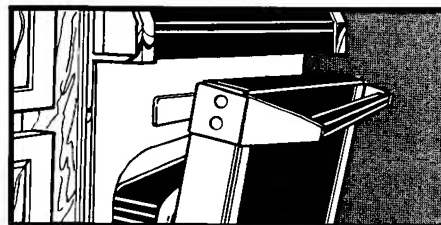
## Broiling



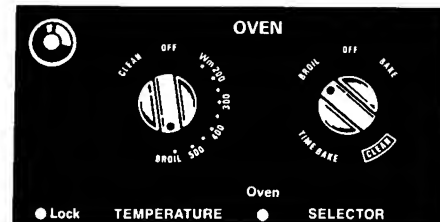
- Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



- Put the broiler pan and food on the rack.

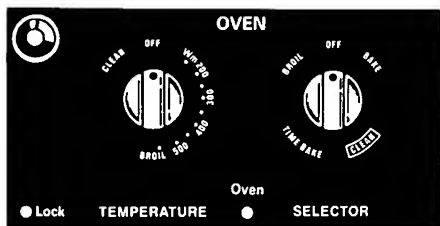


- Close the door to the Broil Stop position, (open about 4 in., 10.2 cm). The door will stay open by itself.



- Set the Selector control and the Temperature control to BROIL.





5. When broiling is done, turn **both** the Selector control and the Temperature control to OFF.

### Variable Broil

- If food is cooking too fast, turn the Temperature control towards the lower settings until the oven signal light goes off.
- If you want the food to broil slower from the start, set the Temperature control between 150°F and 350°F (65.5° and 142°C). The lower the temperature, the slower the cooking.

**The oven Selector must be on BROIL for all broiling temperatures.**

**The door should be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.**

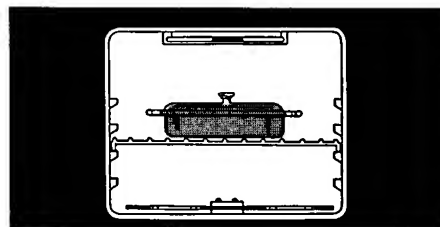
## USING THE DIGITAL CLOCK WITH TIME BAKE

The digital clock is designed to turn the oven on and off at times you set, even if you are not around.

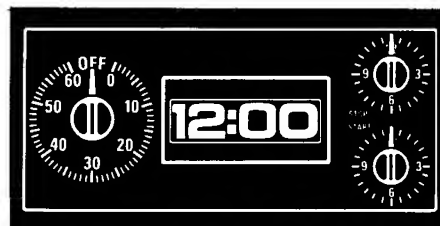
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles.

**Do not use the automatic cycle for cakes, cookies, etc. which require a preheated oven for good results.**

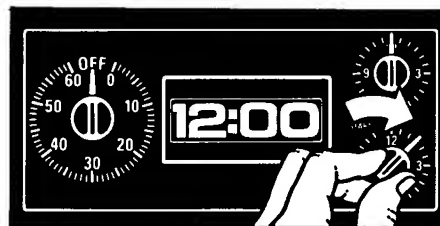
**To start and stop baking automatically:**



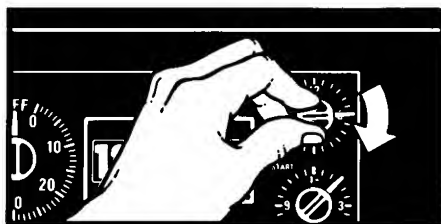
1. Position the oven rack(s) properly, and place the food in the oven.



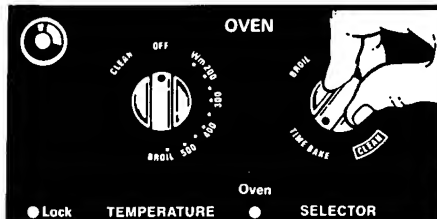
2. Make sure the clock is set to the right time of day.



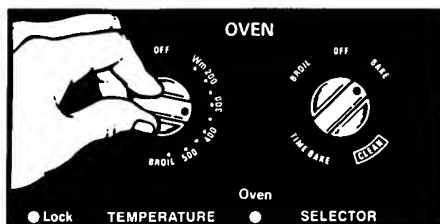
3. Push in and turn the Start knob **clockwise** to the time you want baking to start.



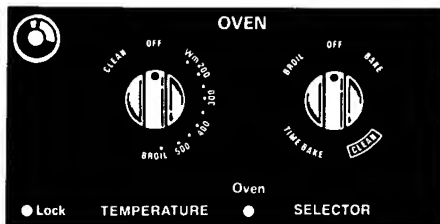
4. Push in and turn the Stop knob **clockwise** to the time you want the oven to shut off.



5. Set the Selector control to TIME BAKE.



6. Set the Temperature control to the baking temperature you want. The oven will now start and stop automatically.



7. After baking is done or to stop the oven before preset time, turn both the Selector and the Temperature controls to OFF.

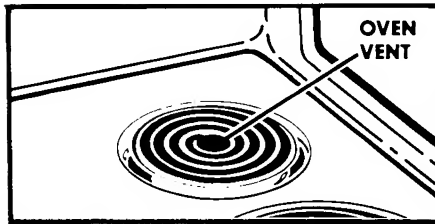
### To start baking now and stop automatically:

1. Position the oven racks(s) properly, and place the food in the oven.
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop knob **clockwise** to the time you want the oven to shut off.
4. Set the Selector control to TIME BAKE.
5. Set the Temperature control to the desired baking temperature.
6. After baking is done or to stop the oven before the preset time, turn both the Selector and the Temperature controls to OFF.

### **WARNING: To avoid sickness and food waste.**

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

## THE OVEN VENT



The oven vent is located under the right rear surface element. When the oven is on, hot air and moisture escape from the oven through this vent. You can cook on the unit, or keep food warm on it while the oven is on.

**Do not block the vent.** Poor baking can result if this vent is blocked.

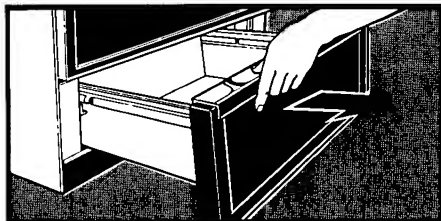
***WARNING: When the oven is ON, pans and pan handles left on or near the right rear surface element can become hot enough to burn the user and to melt plastics. Never store plastic, paper or other items that could melt or burn on or near the oven vent, or on any of the surface elements.***

## THE STORAGE DRAWER

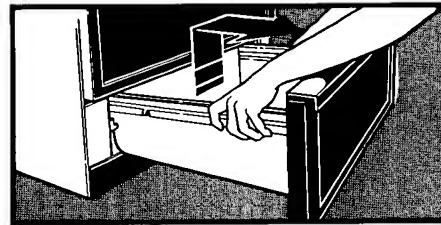
The storage drawer is for storing pots and pans.

**Use care when handling the drawer.**

### Removing the Storage Drawer

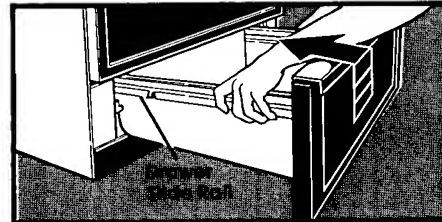


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

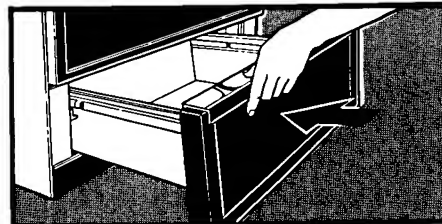


2. Lift back slightly and slide drawer all the way out.

### Replacing the Storage Drawer

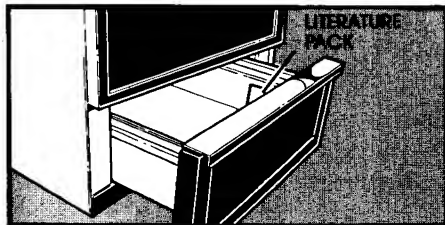


1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front. Then push in until the stops on the drawer slide rails have cleared the stops on the drawer guides. Lift drawer front again to clear the second stop. Slide drawer closed.

## Use & Care Guide Storage



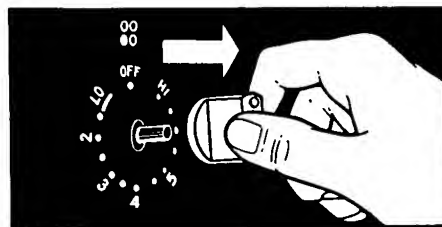
Store this booklet, along with your "Cooking Guide" and sales slip in the Literature Pack, inside the storage drawer.

## OPTIONAL ROTISSERIE

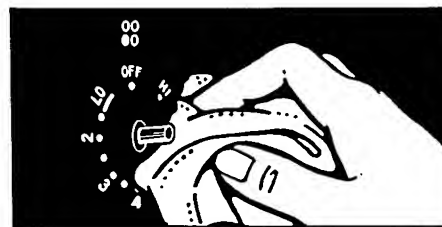
If you would like a rotisserie for your oven, you can order a kit (Part No. 261881) from your KitchenAid dealer. The kit includes easy installation instructions.

## CARING FOR YOUR RANGE

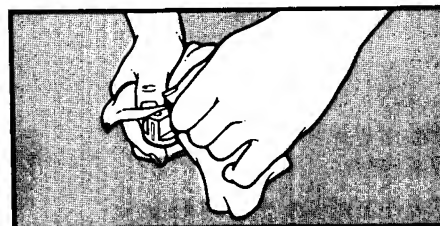
### Control Panel



1. First make sure the control knobs are set to **OFF**. To remove, pull knobs straight off.

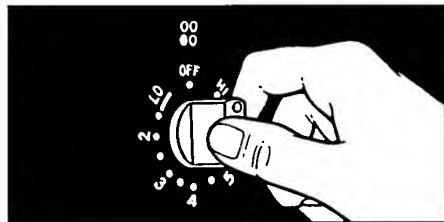


2. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry.

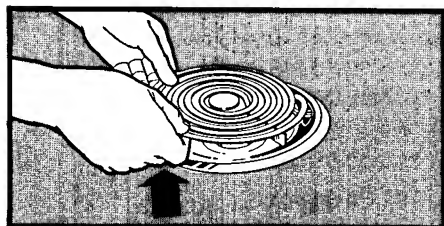


3. Wash control knob in warm soapy water. **Do not soak.** Rinse well and dry.
4. To replace, turn knob so off is at the top. Push control knobs straight back on.

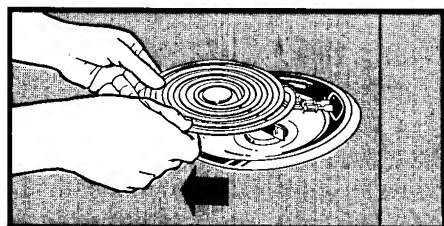
## Surface Elements and Drip Bowls



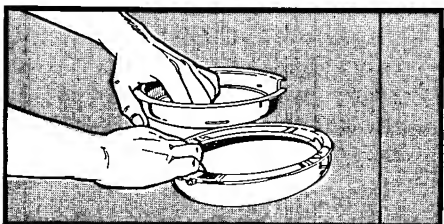
1. **WARNING:** To avoid burns and possible electric shocks, be sure surface elements are **OFF** and **COOL**.



2. Lift the edge of the element, opposite the receptacle, just enough to clear the drip bowl and trim ring.

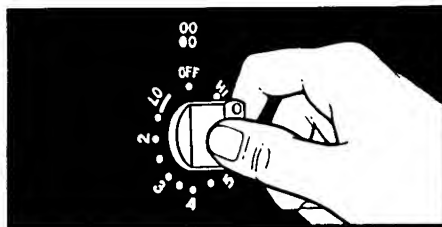


3. Pull the surface element straight away from the receptacle.

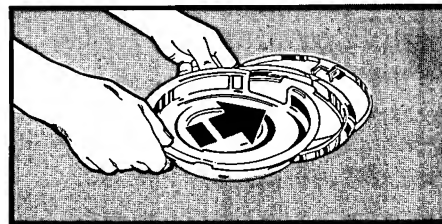


4. Lift out the drip bowl and trim ring. See the Cleaning Chart on page 20 for cleaning instructions.

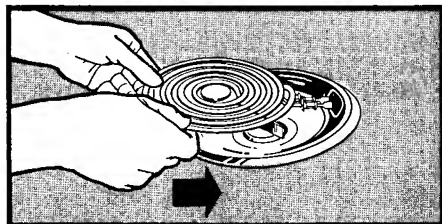
## To Replace:



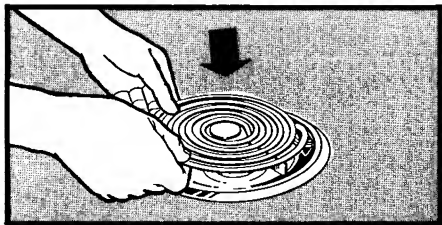
1. **WARNING:** To avoid burns and possible electric shock, be sure the surface elements are **OFF**.



2. Line up the opening in the drip bowl and notch in the trim ring with the surface element receptacle.



3. Hold the surface element as level as possible with the terminal just started into the receptacle.



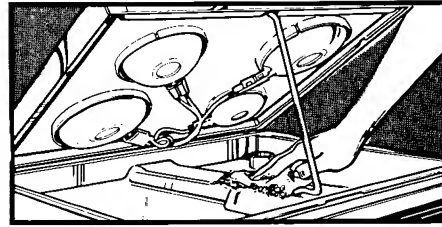
4. Push the surface element terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface element will fit into the trim ring.

**CAUTION:** Drip bowls reflect heat back to the utensils on the surface elements. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

**If a trim ring gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface element. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it. See "COOKING GUIDE" for further information.**

**WARNING: DO NOT LINE THE DRIP BOWLS WITH FOIL. Shock or fire hazard could result.**

## Lift-Up Cooktop



1. Lift front of cooktop at center and swing up the support rod.
2. Carefully lower the cooktop onto the support rod.

**WARNING: Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you.**

3. Wipe with warm soapy water. Use soapy steel wool pad on stubborn spots.

**CAUTION: Do not drop the cooktop. Damage can result to the porcelain and cooktop frame.**

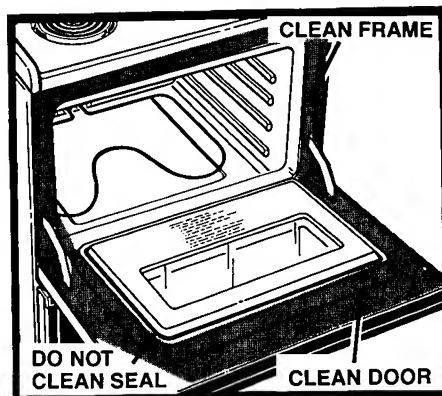
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## Using the Self-Clean Cycle

The Self-Clean cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

### Before You Start

1. Clean the shaded areas by hand. They do not get hot enough during the Self-Clean cycle for soil to burn away. Use hot water and detergent or soapy steel wool pad on...



- The frame around the oven.
- The inside of the door, especially the part outside the oven seal.

**DO NOT clean the fiberglass seal.**

**DO NOT move it or bend it.**  
**Poor cleaning and poor baking will result.**

2. Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. If your oven has a rotisserie, make sure the motor socket cover is closed.
5. Turn on the vent hood or kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

**SPECIAL CAUTIONS: DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.**

**DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.**

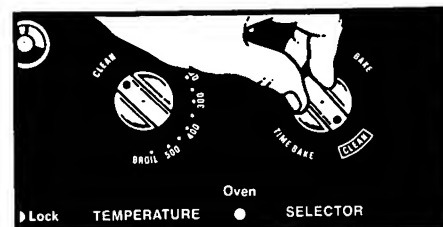
**DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.**

**WARNINGS: DO NOT block the vent during the clean cycle. Air must move freely for best cleaning results.**

**DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.**

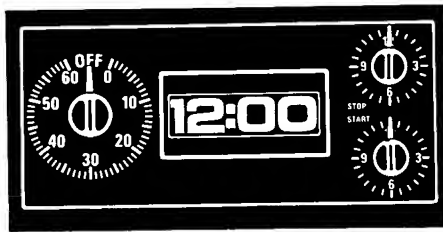
### Setting the Controls for Self-Clean

**Be sure the kitchen is ventilated during the Self-Clean cycle. This will help normal smoke and heat odors to disappear from the room as quickly as possible.**



1. Set the Selector control and Temperature control to CLEAN.

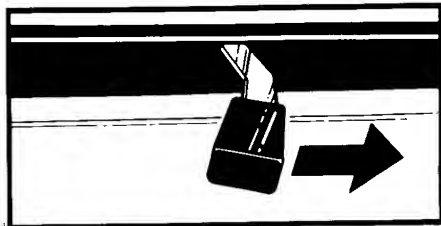
**continued on next page**



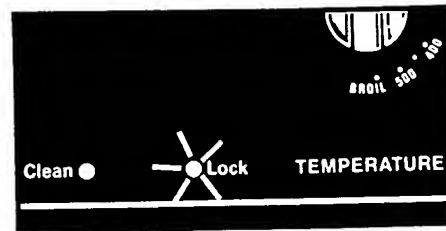
2. Make sure the Clock, Start and Stop times all have the right time of day.



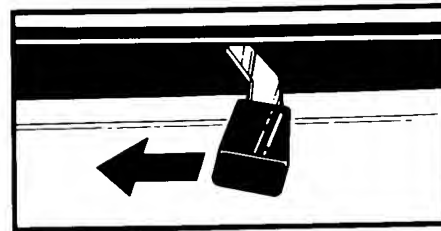
3. Push in and turn the Stop knob **clockwise** 2 or 3 hours.
  - Use 2 hours for light soil.
  - Use 3 hours or more for moderate to heavy soil.



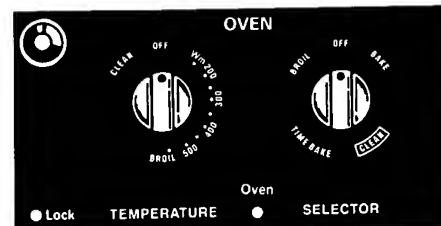
4. Move the Lock Lever all the way to the right. The Clean light will come on only when the lever is in this position.



5. The Lock light will come on and the door will lock when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when the light is ON.

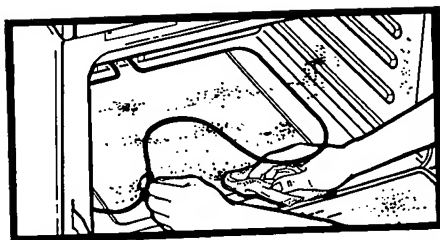


6. After the cleaning cycle is **completed**, the Lock light goes off. Move the Lock lever back to the left. **Do not force it.** Wait until it moves easily. This turns off the Clean light.



7. Turn the Selector and the Temperature controls to OFF.



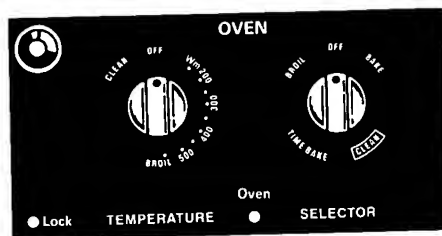


**8. After the oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

**To stop the clean cycle at any time:**



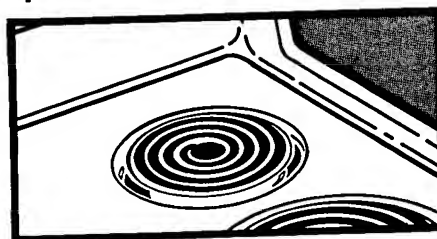
**1. Push in and turn the Stop knob clockwise** until it points to the right time of day.



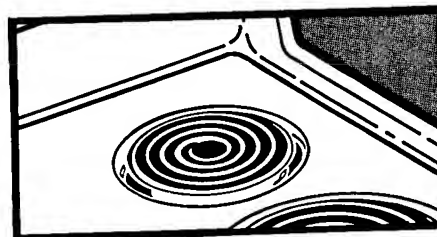
**2. Turn the Selector and Temperature controls to OFF.** When the Lock light goes OFF, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

**WARNING: DO NOT TOUCH THE RANGE DURING THE CLEAN CYCLE. IT CAN BURN YOU.**

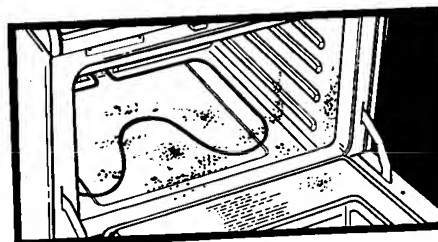
## Special Tips



Keep the kitchen well ventilated during the clean cycle to help get rid of normal heat, odors and smoke.



Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.



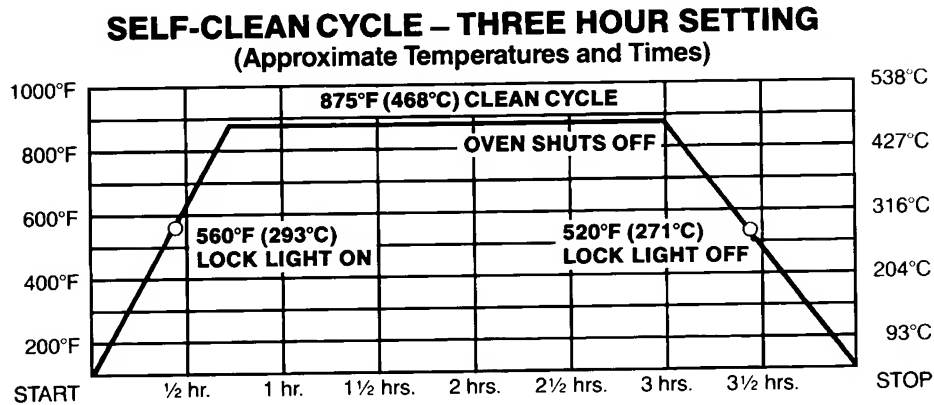
If the clean cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the clean time longer the next time and hand clean areas noted on page 15.

continued on next page

## How It Works

During the self-clean cycle, the oven gets much hotter than it does for baking or broiling (approximately 875°F, 468°C). This heat breaks up grease and soil and burns it off.

The graph shows approximate temperatures and times during a self-clean cycle for 3 hours.

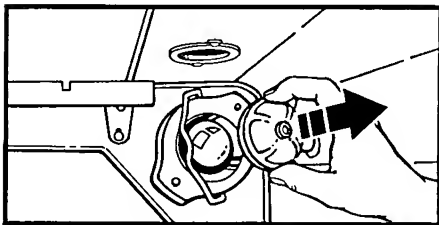


Notice that heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

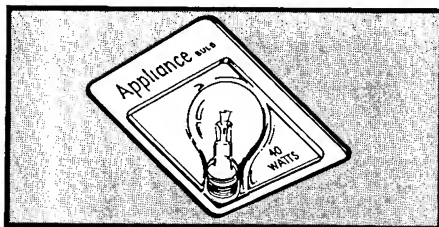
## The Oven Light

The oven light will come on when you open the oven door. To turn the light on when the door is closed, push the **Oven Light** switch on the control panel. Push it again to turn off the light.

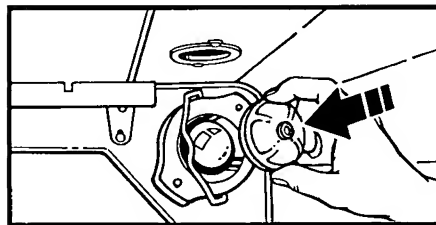
**WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.



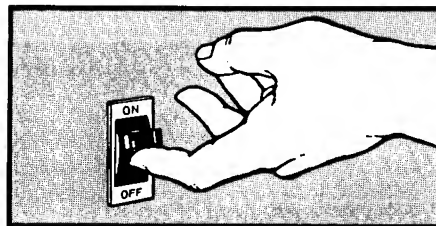
1. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



2. Remove and replace the light bulb with a 40-watt appliance bulb.



3. Replace the bulb cover and snap the wire holder in place.



4. Turn the power back on at the main power supply.

**CAUTION:** The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

**NOTE:** The Oven Light will not work during the self-clean cycle.

## Cleaning Chart

| PART                             | WHAT TO USE   | HOW TO CLEAN   |
|----------------------------------|---|--|
| <b>EXTERIOR SURFACES</b>         | Soft cloth and warm soapy water.<br>Nylon or plastic scouring pad for stubborn spots. | <ul style="list-style-type: none"> <li>• Wipe off regularly when cook-top and oven are cool.</li> <li>• <b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</b></li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul> |
| <b>SURFACE ELEMENTS</b>          | No cleaning required.   | <ul style="list-style-type: none"> <li>• Spatters or spills will burn off.</li> <li>• <b>Do not immerse in water.</b></li> </ul>   |
| <b>DRIP BOWLS AND TRIM RINGS</b> | Automatic dishwasher or warm, soapy water and plastic scrubbing pad.                  | <ul style="list-style-type: none"> <li>• Wipe out excess spills.</li> <li>• Wash with other cooking utensils.</li> <li>• Clean frequently</li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> <li>• <b>Do not place in Self-Clean oven.</b></li> </ul>  |
| <b>BROILER PAN AND GRID</b>      | Warm, soapy water or steel wool pad.  | <ul style="list-style-type: none"> <li>• Wash with other cooking utensils.</li> </ul>  |
| <b>CONTROL KNOBS</b>             | Warm, soapy water and soft cloth.   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• <b>Do not soak.</b></li> </ul>   |
| <b>CONTROL PANEL</b>             | Warm, soapy water or spray glass cleaner.   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Follow directions provided with cleaner.</li> </ul>  |
| <b>OVEN RACKS</b>                | Warm, soapy water or soapy steel wool pads.   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>   |
| <b>OVEN DOOR GLASS</b>           | Spray glass cleaner; warm, soapy water or plastic scrubbing pad.                      | <ul style="list-style-type: none"> <li>• <b>Make sure oven is cool.</b></li> <li>• Follow directions provided with cleaner.</li> <li>• Wash, rinse and dry well with a soft cloth.</li> </ul>  |
| <b>SELF-CLEAN OVEN</b>           | For areas outside Self-Clean area use warm, soapy water or soapy steel wool pads.     | <ul style="list-style-type: none"> <li>• Follow directions starting on page 17, "Using the Self-Clean Cycle."</li> <li>• <b>Do not use commercial oven cleaners.</b></li> <li>• <b>Do not use foil to line the bottom of your Self-Clean Oven.</b></li> </ul>  |

# IF YOU NEED SERVICE OR ASSISTANCE

## Follow These Steps

1. If your range should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

### If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?

### If the oven will not operate:

- Is the Selector turned to a setting (BAKE, BROIL, but not TIME BAKE)?
- Is the Temperature control turned to a temperature setting?

### If the surface elements will not operate or seem to cook too slow:

- Have you checked the main fuse or circuit breaker box?
- Is the Surface Element control knob turned to a setting, other than OFF?
- Are you using the proper cookware? (See page 6.)
- Do the control knobs turn?

### If the surface element control knob(s) will not turn:

- Did you push in before trying to turn?

### If the Self-Clean Cycle will not operate:

- Are the Selector and Temperature controls set on CLEAN?
- Did you push the Self-Clean button?
- Is the Lock Lever all the way to the right? (The Clean light will come on.)

### If the Oven Light burns out:

- See changing instructions on page 19.

### If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface element being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If the problem is not due to one of the above items, first call your dealer or repair service he recommends.
  - All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Consumer Affairs, TOLL FREE: 1-800-422-1230.
  - A Consumer Affairs representative can recommend a qualified service company in your area.

If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and complete description of the problem.

Write to:

KitchenAid Consumer Affairs  
KitchenAid, Inc.  
3800 Space Drive  
Dayton, Ohio 45414

4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer authorized servicer or KitchenAid, Inc., have failed to resolve your problem.

Major Appliance Consumer  
Action Panel

20 North Wacker Drive  
Chicago, Illinois 60606

MACAP will in turn inform us of your action.

# KitchenAid®

## ELECTRIC RANGE WARRANTY

| LENGTH OF WARRANTY:   | KITCHENAID WILL PAY FOR:  | KITCHENAID WILL NOT PAY FOR:  |
|---|---|---|
| <b>ONE YEAR FULL WARRANTY FROM DATE OF PURCHASE.</b>  | Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet. | <p>A. Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the range.</li> <li>2. Instruct you how to use the range.</li> <li>3. Replace house fuses or correct house wiring.</li> </ol> <p>B. Repairs when range is used in other than normal home use.</p> <p>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.</p> <p>D. Any labor costs during the limited warranty.</p> <p>E. Replacement parts or repair labor costs for units operated outside the United States.</p> <p>F. Pick up and delivery. This product is designed to be repaired in the home.</p> |
| <b>FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF PURCHASE.</b> | Replacement of the electric element if found to be defective in materials or workmanship.   |   |
| <b>TEN YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH TENTH YEAR LIMITED FROM DATE OF PURCHASE.</b>  | Replacement of the porcelain oven cavity/inner door if the part rusts through due to defective materials or workmanship.                                  |   |

**KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

**KitchenAid, Inc.**  
St. Joseph, Michigan, USA 49085